



F&B MANAGEMENT

MAIN GOALS

Assess the participants' theoretical knowledge and technical skill within the F&B Management, regarding planning, organizing and the sector's market, but also their ability to make decisions, take control, budgeting, and ability to diagnose critical points of the activity.

TASKS

Before the beginning of the challenges, the jury will brief the participants, and will answer any questions about the challenge.

1st Stage – Individual Quiz

F&B Management Quiz

A Quiz will be conducted, in which participants will be tested for their theoretical knowledge in the F&B Management field, namely:

- Field's specific terminology
- Management tools
- Analysis indicators
- F&B organizational structure

2nd Stage – Individual Challenge

Catering Plan Presentation

Each participant will be given an event with specific characteristics (type of event, theme, targeted audience, number of people, location, etc). Contestants will have to create a catering plan for it, attending the event's characteristics – the more complete, the greater the final score. Some examples of what can be included in the plan: Menu, technical charts, supply list, overall budget, floor plan, and others considered relevant. Also keep in mind the sustainability of the menu and costs with human resources.

In the end, contestants will have 10 minutes to present their plans.



Participants evaluated on:

- Presentation content and posture
- Creativity of the catering plan
- Coherence with the event's theme
- Viability of the budget
- Sustainability
- Demonstration of knowledge of technics, based on the menu plan
- Domain of contents
- Overall impression
- Time of execution

DURATION

1st Stage – F&B Management Quiz

30 minutes

2nd Stage – F&B Management Challenge

2 hours Preparation + 10 minutes Pitch

CRITERIA FOR EVALUATION

1st Stage – F&B Management Quiz – 40%

2nd Stage – F&B Management Challenge – 60%

NORMS

- All Students in competition must wear their school uniform during the competition
- Competitors must bring a pen and some sort of electronic device (Tablet or Laptop)
- Competitors are responsible for having any additional materials they might need to execute the tasks
- Competitors that surpass the time limit will be penalized

JURY

Trainer of the competition area

MATERIAL MADE AVAILABLE BY THE ORGANISATION

- Desks | Video Projector

Omitted exceptions and other questions regarding this regulation may be further discussed and solved by the jury of the competition and by the organization.